

ABSTRACT

The method involves purging of the oxygen content from within the interior of a flexible-walled container by flushing it with an inert gas such as nitrogen. Ideally, the residual oxygen content should be less than 2%, or most preferably, less than 1%. The flushing step may be implemented before, during or after introduction of the foodstuff dependant upon whether the foodstuff is in solid or liquid form, or a mixture of both. After introducing the foodstuff and before sealing, the container is inflated with nitrogen gas and may optionally be subsequently squeezed to remove a selected volume of nitrogen gas. Where discrete pieces of a foodstuff have a tendency to agglomerate during packaging, transport and storage, a higher volume of nitrogen is retained within the container after sealing to counter this effect and ensure that the product is more appealing to the consumer.